

Breakfast Lunch and Dinner served in the Alpenhof Lodge, Teton Village from 7:00 AM — 10:00PM

House Specialty

FONDUE

The word Fondue is derived from the French word "Fondue" which means, "Melt". Cheese fondue originated in Switzerland in 18th century, this dish consists of at least two cheeses melted with wine and served communally out of a pot called a "Caquelon".

One of the most popular customs of fondue is that if a lady loses a morsel in the fondue, she pays with a kiss to the gentleman, if a man loses, he buys a bottle of wine.

Cheese Fondue

Classic emmenthaler and gruyere cheeses

OR

Swiss raclette fondue

Served with
Bread and apples

Chinoise Fondue

Thin sliced tenderloin, chicken or shrimp

Served with Three sauces

Chocolate Fondue

Your Choice of Dark, Milk or White Chocolate

OR

White and Dark Chocolate Swirled

STARTERS

Borsch

Escargot Mountanique

Shrimp de Jonghe

Brie en croute

Geräucherter Forelle

Grüner Salate

MAIN COURSE

Lamm mit Pesto

Wiener Schnitzel

Fifferling Rahmschnitzel

Elk Saint Hubertus

Ente auf Weber

Geräucherter Schweinekotelette

Chateaubriand of Bison "Maytag"

Gemuse Napoleon

Halibut Giordano

BAR MENU

Soups, Salads, Sandwiches, Burgers, Fondue,
Desserts

These are sample menus. Menu items and hours of operation change seasonally.

Please call the Alpenhof for current hours and menus.

**The Alpenhof Lodge Next to the Clock Tower in Teton Village, Wyoming
733-3242**